

Hinton Grange Hotel



Restaurant

Starters

Chargrilled Wild Pigeon Breast, onion confit & radicchio bruschetta	6.95
Potted Shrimps in a spiced butter with hot crusty bread	6.25
Sauteed Garlic Girolle Mushrooms, with fried bantam egg and toasted rye bread	6.50
Melted Somerset Goats Cheese, toasted hazelnut and beetroot salad	5.50
Free Range Chicken & Bacon Terrine, prune jam	5.95
Smoked Haddock Fishcakes, celeriac remoulade	5.95
Seasonal Soup of the Day	4.95

Main Courses

Saddle of Rabbit with rosemary stuffing, roasted red onions, bubble & squeak, game sauce	17.95
28 Day Aged Sirloin of Beef, with Bordelaise sauce, dauphinoise potatoes and savoy cabbage	18.95
Creamy Bromham Leek & Smoked Applewood Cheddar Tartlet with spiced crushed pumpkin	11.95
Breaded Bream, homemade mushy peas & Hinton chips, homemade tomato relish	13.95
Slow Cooked Organic Gammon, Hinton grown parsley sauce, sweet red cabbage and mashed potato	13.50
Wild Caught Mullet, courgette linguine, white beans & tomato concasse with caramelised oranges	14.95
Free Range Breast of Chicken, glazed in honey and lemon, with potato rosti, Bromham baby carrots, rich pan jus reduction	12.50
Free Range Roast Duck, mixed leaves, parsnip & apple crisps, honey & orange dressing	13.50 (6.50 as starter)

Side Orders

Crispy Potatoes	2.50	Mixed Salad	2.50
Steamed Vegetables	2.50	Creamed Potatoes	2.50
Savoy Cabbage & Bacon	2.50	Homemade Mushy Peas	2.50
Dauphinoise Potatoes	2.50	Tomato & Onion Salad	2.50